MAYTAG ACCELLIS™ 2X ELECTRIC RANGE

MER6750

USER'S GUIDE

MAYTAG®

SAFETY . . . . . Pages 1-3

SURFACE COOKING . . . . . Pages 4-5

OVEN COOKING . . . . . Pages 6-11

CARE & CLEANING . . . . Pages 11-13

BEFORE YOU CALL . . . . . Page 14

WARRANTY . . . . . Page 15

GUIDE DE L'UTILISATEUR Pages 16-31

GUÍA DEL USUARIO . . . . Pages 32-47

Installer: Please leave this guide with this appliance.

Consumer: Please read and keep this guide for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

_ _ _ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _ _ _

Date of Purchase

_____

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:

1-888-4MAYTAG (1-888-462-9824)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 14.

Form No. A/02/00 Part No. 8113P254-60 MAYTAG ONLINE http://www.maytag.com 74005247 Litho U.S.A .

IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

General Instructions

WARNING: NEVER use appliance door(s), or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

To avoid possible exposure to microwave energy, do not operate the oven using the Speed Options if the oven door locking mechanism or door seal is damaged. See page 3 for additional safety instructions.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface elements.

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Many aerosol-type cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near appliance.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

Cooktop

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance has different size surface elements. Select pans having flat bottoms large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidently bumped or reached by small children.

Glass-Ceramic Cooktop

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used to wipe a hot area, be careful to avoid steam burns.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

Oven

Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the area near the vent may feel hot or warm to the touch.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder touch hot heating element.

Self-Cleaning Oven

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

Heating Elements

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, surfaces near the vent opening, oven door and window, areas around the door.

Child Safety

NEVER leave children alone or unsupervised where appliance is in use or is hot.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

NEVER allow children to sit or stand on any part of appliance.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of children. Children should be taught that an appliance is not a toy and not to play with controls or other parts of the unit.

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating to avoid fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when it is engaged in the self-clean cycle, there may be low level exposure to some of the listed substances, including carbon monoxide. Exposure can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

A) DO NOT attempt to operate this oven using the Speed Options with the door open since open-door operations can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

B) DO NOT place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

C) DO NOT operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

D) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

When using the Speed Options basic safety precautions should be followed, including the following:

WARNING – To reduce the risk of burns, electrical shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all the instructions before using the appliance.
2. Read and follow the specific "precautions to avoid possible exposure to excessive microwave energy" found at the top of this page.
3. This appliance must be properly grounded. See installation instructions for grounding instructions.
4. Install or locate this appliance only in accordance with the installation instructions.
5. Some products such as whole eggs and sealed containers, such as glass jars, may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual or in the Maytag Accellis™ 2X Cooking Guide. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. Do not use for drying clothes, linens, newspaper, or similar non-food type items. It is intended for home use only.
7. Make sure that all persons using this appliance, especially children, are closely supervised and properly instructed on how to use this appliance.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or replacement. Do not attempt to service or repair this appliance yourself.
10. Do not cover or block any openings on the oven.
11. Do not store or use this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool.
12. Do not immerse cord or plug in water.
13. When cleaning surfaces of door and oven that come together on closing door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Do not clean or rub the gasket around the oven door.
14. To reduce the risk of fire in the oven cavity:
    a) Do not overcook food, especially starchy items such as potatoes and fatty items such as bacon. Carefully attend appliance if heatproof paper or plastic containers are placed inside the oven. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
    b) Remove wire twist-ties from heatproof paper or oven cooking bags before placing bag in the oven.
    c) If materials inside the oven should ignite, keep oven door closed, turn oven off and shut off power at the fuse or circuit breaker panel.
    d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use. Use only heatproof paper or plastic containers recommended for use in a conventional oven.
15. Use only cooking utensils and accessories, specifically described in this guide or in the Maytag Accellis™ 2X Cooking Guide.
16. Stay near the oven while it is in use and check cooking progress frequently. Leaving the oven unattended may result in overcooked food and possibly a fire in your oven.

Save These Instructions for Future Reference

SURFACE COOKING

SURFACE CONTROLS

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
   - ➢ The backguard is marked to identify which element the knob controls. For example, indicates right front element.
3. There is an indicator light by each pair of control knobs. When one or both of the surface control knobs is turned on, the light will turn on. The light will turn off when the surface element(s) is turned off.
4. After cooking, turn knob to OFF. Remove pan.

CAUTION:

Before Cooking

- ➢ Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- ➢ **NEVER** use the cooktop as a storage area for food or cookware.

During Cooking

- ➢ Know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- ➢ Begin cooking on a higher heat setting then reduce to a lower setting to complete cooking. Never use a high setting for extended cooking.
- ➢ **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- ➢ **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

After Cooking

- ➢ Clean up messy spills as soon as possible.

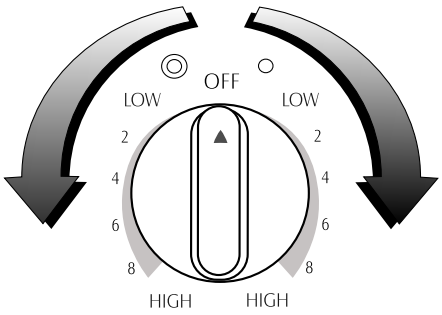
Other Tips

- ➢ If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and that can be subjected to heat.

  Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- ➢ **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- ➢ **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

DUAL ELEMENT

The cooking surface is equipped with a dual element located in the right front position. To operate, push in on the control knob and turn to the left to control the large element, or push in and turn to the right to control the small element.



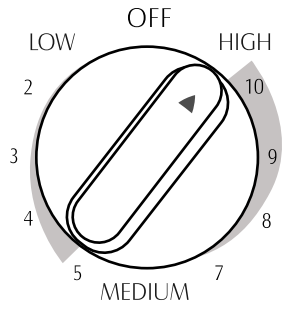
SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to **"Cooking Made Simple"** booklet.

HIGH:
Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

MED. HIGH (8-9):
Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.

MEDIUM:
Use to maintain slow boil for large amounts of liquids and for most frying operations.



MED. LOW (3-4):
Use to continue cooking covered foods or to steam foods.

LOW:
Use to keep foods warm and melt chocolate and butter.

GLASS-CERAMIC COOKING SURFACE

NOTES:

- On Canadian models, the cooking surface will not operate during a self-clean cycle.
- Cooktop may emit light smoke and odor the first few times it is used. This is normal.
- When a control is turned on, a red glow from the element can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
- Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.
- ***NOTE:*** **Do not attempt to lift the cooktop.**

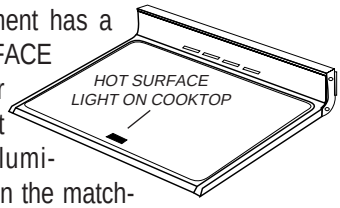
COOKING AREAS

The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

For more information on cookware, refer to **"Cooking Made Simple"** booklet.

HOT SURFACE LIGHTS



Each element has a HOT SURFACE indicator light. A light will be illuminated when the matching cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled. They are located at the front center of the cooktop.

TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop as directed in the cleaning procedures on page 12.
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See cleaning procedures, page 12.)
- Never use cooktop as a work surface or cutting board.
- Never cook food directly on the surface.
- Never let a pan boil dry as this will permanently damage the surface and pan.
- Never use foil-type disposable containers or place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See cleaning procedures, page 12).
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.

OVEN COOKING

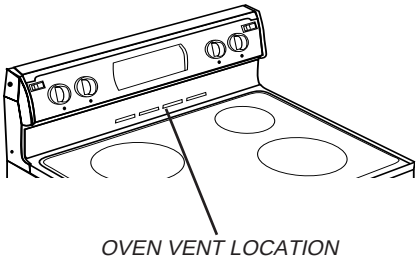
The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Messages will scroll to prompt your programming steps. All indicator words are displayed in the diagram below to show location.

CAUTION:

- Be sure all packing material is removed from oven before turning on.
- **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.

OVEN VENT

When the oven is in use, the area near the vent may feel warm or hot to the touch. Never block the vent opening.



OVEN VENT LOCATION

OVEN CONTROL PADS

- Press the desired function pad.
- Press the **AUTO SET** pad or the appropriate number pad(s) to enter time or temperature.
- A beep will sound when any pad is pressed.
- A double beep will sound if a programming error occurs.
- Further instructions will scroll in display after function pads are pressed.

If more than 30 seconds elapse between pressing a function pad and the **AUTO SET** pad or number pads, the function will be canceled and the display will return to the previous display.

CONTROL OPTIONS

Several control options are indicated next to the number pads on the control. Factory-set option defaults can be changed for your preferences. See page 10 for more information.

Display On/Off Clock SETTING THE CLOCK

1. Press **Clock** pad. Indicator word TIME will flash in the display.
2. Press the appropriate number pads for the current time. Time will be set automatically after 4 seconds. (Time is in a 12-hour format.)

After a power interruption, the last clock time before the interruption will flash.

To recall the time of day when another function is showing, press **Clock** pad. Clock time cannot be changed when the oven has been set for clock controlled cooking, self-clean or delayed self-clean.

SETTING OVEN FUNCTIONS

CANCEL CANCEL PAD

Use to cancel all programming except the Clock and Timer functions.

AUTO SET AUTO SET PAD

Use with function pads to automatically set:

- 350° F bake temperature
- HI or LO broil
- Three hours of cleaning time
- 170° F keep warm temperature
- To calculate bake time for Speed Options
- To change control setup options

BAKE PAD

Use for baking and roasting.

1. Press **BAKE** pad.
2. Press **BAKE** pad again for 350° F or press the **AUTO SET** pad. Each additional press of the **AUTO SET** pad will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 170° F and 550° F.
3. After 4 seconds the oven will turn on, a fan sound will be heard and the preheat indicator will appear.

4. A beep will indicate the oven is preheated. The preheat indicator will turn off.
5. When cooking is complete, press **CANCEL** pad. Remove food from oven.

BROIL PAD

Use for top browning or broiling. For best results, use the broiler pan provided with your range; place it on rack position #4 for most foods.

1. Press the **BROIL** pad.
2. Press the **AUTO SET** pad for **HI** broil, press again for **LO** broil, or press the appropriate number pads for a broil temperature between 300° and 550° F.
3. After 4 seconds the oven will turn on and a fan sound will be heard.
4. For best results, preheat three to four minutes or until the broil element is red.
5. Place food in oven leaving the oven door open to the broil stop position (about four inches).
6. Follow broiling recommendations in **"Cooking Made Simple"** booklet.
7. When broiling is complete, press **CANCEL** pad. Remove food and broiler pan from oven.

NOTES:

BAKING

- Press the **BAKE** pad to recall the set temperature during preheat.
- To change oven temperature during cooking, press the **BAKE** pad and the appropriate number pads.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- For additional baking and roasting tips, refer to the **"Cooking Made Simple"** booklet.

BROILING

- **HI** broil is used for most broiling. Use **LO** broil for longer cooking foods to allow them to cook to well done stage without excessive browning.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Expect broil times to be longer and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

KEEP WARM

- For optimal food quality and nutrition, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- For optimal food quality and color, foods cooked on the cooktop should be kept warm for an hour or less.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
  - cover rolls loosely with foil and place in oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for 12-15 minutes.
- **To warm plates:**
  - place plates in the oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
  - use only oven-safe plates, check with the manufacturer.
  - don't set warm dishes on a cold surface as rapid temperature changes could cause crazing.

QUICK PREHEAT PAD

Use to decrease preheating time when using the **BAKE** pad. Use for all foods except delicate baking such as cakes, cookies and biscuits, and when baking on two racks.

➢ Press the **QUICK PREHEAT** pad. QUICK PREHEAT will scroll twice and then PREHEATING will be displayed.

To return to standard preheat:

➢ Press **QUICK PREHEAT** pad again. This will provide standard preheat and the display will scroll STANDARD PREHEAT.

KEEP WARM PAD

Use for safely keeping foods warm or for warming breads and plates.

1. Press **KEEP WARM** pad.
2. Press **AUTO SET** pad for 170° F or press the appropriate number pads for temperatures between 145° and 190° F.
3. KEEP WARM and the temperature selected will be displayed when the function is active.
4. When warming is complete, press **CANCEL** pad. Remove food from the oven.

COOK TIME/STOP TIME PADS (CLOCK CONTROLLED OVEN COOKING)

Use to program the oven to start and stop automatically when baking or roasting. Cook time may be set from five minutes to 11 hours and 59 minutes (11:59). The clock must be functioning and correctly set for this feature to work.

NOTES:

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cooking.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

To Start Immediately and Turn Off Automatically:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **BAKE** pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. One minute before the end of the programmed cook time, the light will turn on, a beep will sound and CHECK FOOD will be displayed. Light will turn off automatically when **CANCEL** pad is pressed or after oven door is opened and closed.
4. At the end of cook time, the oven will shut off automatically, "End" and COOK TIME will be displayed and three beeps will sound.
5. Press **CANCEL** pad. Remove food from oven. If the program is not canceled, there will be 2 reminder beeps every minute for up to 30 minutes.

NOTE: If you wish to change the reminder beeps at the end of COOK TIME, see Cook Time Beeps, page 10.

To Delay Start and Turn Off Automatically:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **BAKE** pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. Press **Stop Time** pad. Display shows when the oven will stop based on an immediate start.
4. Press **Stop Time** pad again. **STOP TIME must be flashing to set the desired stop time.**
5. Press the appropriate number pads to enter the time you want the oven to stop.
6. DELAY and BAKE will be displayed.
7. At the end of the delay period, COOK TIME and BAKE will be displayed along with the temperature.
8. Follow steps 3-5 in preceding section.

OVEN LIGHT PAD

The oven lights automatically come on when the door is opened. When the door is closed, press the **OVEN LIGHT** pad on the control panel to turn the lights on or off. The oven lights will not operate during a clean cycle. The oven lights will come on automatically one minute before the end of a clock controlled cooking operation.

TIMER PAD

The timer may be set for any time period up to 99 hours and 59 minutes (99:59).

The timer operates independently of any other function and can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press **TIMER** pad. The word TIMER will flash. 0HR:00 will appear in the display.
2. Press the appropriate number pads to enter desired time.

   EXAMPLE: To set timer for 5 minutes, press the **TIMER** pad and the number pad 5. The control will begin countdown after a four second delay.

3. The last minute of the countdown will be displayed in seconds.
4. At the end of the set time, four beeps will sound followed by two beeps every 30 seconds for up to five minutes. Press **CANCEL** pad to cancel the timer and oven function. To cancel only the timer press the **TIMER** pad.

NOTE: If you wish to change the timer reminder beeps at the end of a set time, see Timer Beeps, page 10.

To Cancel a Set Time:

Press and hold the **TIMER** pad for several seconds. After a slight delay the time of day will appear.

OR

Press the **TIMER** pad and the "0" number pad. After a slight delay the timer will be canceled.

SPEED OPTIONS

The Speed Options use a combination of conventional radiant heat from the bake and broil elements with added microwave energy to quickly cook food. Plus, a Defrost cycle is included to thaw food items.

IMPORTANT:

The correct amount of cooking time is very important to overall results. Most items cook in half the time of a conventional oven.

The options are as follows:

MAIN DISH, SIDE DISH, PIZZA PAD

This setting uses a slightly higher amount of microwave energy along with conventional radiant heat to cook foods such as meats, poultry, fish, casseroles, pizza (regular and self-rise) and frozen convenience foods packaged in aluminum foil containers.

BAKED GOODS, EGG DISHES PAD

This setting uses a slightly lower amount of microwave energy along with conventional radiant heat to gently cook delicate foods such as egg and cheese baked dishes and baked goods such as cakes, breads and muffins.

DEFROST PAD

This setting uses microwave energy only to defrost any food including turkey and large cuts of meat.

FROZEN DINNERS PAD

This setting uses a combination of microwave energy and a small amount of radiant heat to heat frozen convenience foods packaged in **heatproof paper** and **plastic containers.**

SETTING THE SPEED OPTIONS

Speed Options -

1. Select the appropriate rack position (see page 11). Place the food in the oven and close the oven door.
2. Press the appropriate speed pad. 0:00 will appear in the display.
3. Enter the conventional cooking time recommended in the recipe, followed by the **AUTO SET** pad.
   - ➢ Pressing the **AUTO SET** pad will automatically calculate one half of the conventional cooking time.
   - ➢ If the speed cooking time is known (half the conventional cooking time), enter that time. Do NOT press the **AUTO SET** pad. The time will not be cut in half.
4. When the cooking time is set, the oven will automatically turn on and a fan will be heard. **Do NOT set an oven temperature. Do NOT preheat the oven.** If an oven temperature is selected, the Speed Option will be canceled and the oven will cook conventionally.
5. At 75 % of the cooking time, a beep will sound and CHECK FOOD will be displayed. Check the food and continue cooking or remove food, if done.
6. At the end of the cooking time, a beep will sound and the control will scroll ENTER MORE TIME IF NEEDED. If additional cooking time is needed, press the appropriate number pads to add time. Up to 10 minutes of time may be added. (Time may be added more than once, if needed.)
7. When cooking is complete, press **CANCEL** pad. Remove food from the oven.

Speed Option -

1. Place the food in the oven and close the oven door.
2. Press the **Defrost** pad. 0:00 will be displayed.
3. Enter the appropriate defrost time. (Refer to the **Cooking Guide** for defrost times and additional information.)
4. When defrosting is complete, press the **CANCEL** pad. Remove food from the oven.

NOTES:

- The Speed Options automatically select the oven temperature. **All you select is the cooking time.**
- DO NOT set oven temperature.
- DO NOT preheat the oven.

CHECKING THE FOOD

Most foods will cook in approximately half the conventional cooking time. Some foods, such as vegetables, may take less time. We recommend checking the cooking progress.

The food may be checked any time during baking. When the door is opened the microwave energy immediately stops. To continue cooking, close the door and the set time will continue to count down normally.

When the cooking time has reached 75% of the entered time, the control will beep to indicate that the food should be checked. Check food and cook longer, if needed.

At the conclusion of the cycle, the control will go into a hold mode and ENTER MORE TIME IF NEEDED will scroll. Check the food again. Up to 10 minutes of time may be added at this time, if the food is not done. In general, only 2 to 5 minutes of additional time is needed.

CONTROL OPTIONS

To Change Factory Set Control Options:

1. Press the **Setup Options (0)** pad and the desired option pad. (See Options below.)
2. Current option will appear in the display.
3. Press the **AUTO SET** pad to change the option.
4. Press any key other than CANCEL to enter changes.

OPTIONS AVAILABLE:

CONTROL LOCK (1)

The function pads on the control can be locked to prevent unwanted use for safety and cleaning benefits. The current time of day will remain in the display.

TIMER BEEPS (2)

There are three choices for the end of "timer" reminder signals.

- ➢ Four beeps followed by two beeps every 30 seconds for up to five minutes. (default setting)
- ➢ Four beeps followed by two beeps every 60 seconds for up to 60 minutes.
- ➢ Four beeps followed by no other beeps.

COOK TIME BEEPS (3)

There are three choices for the end of "clock controlled cooking" reminder signals.

- ➢ Three short beeps followed by two beeps every minute for up to 30 minutes. (default setting)
- ➢ Three short beeps followed by no other beeps.
- ➢ Three short beeps followed by two beeps every 30 seconds for up to 5 minutes.

12 HOUR OFF (4)

The oven may be set to turn off after 12 hours or stay on indefinitely. The default is set to turn the oven off after 12 hours.

SCROLL SPEED (5)

The scroll speed of the messages in the display may be changed from FAST to MEDIUM to SLOW. The default is set for the medium speed.

DISPLAY DIM (6)

The control intensity may be changed for easier reading. The default is set for the highest intensity ********. The fewer ***** the less the intensity.

TEMP C/F (7)

The temperature scale may be changed to Centigrade or Fahrenheit. The default is set for Fahrenheit.

LANGUAGE (8)

The words which scroll in the display may be changed from English to French or Spanish.

DEFAULT (9)

The control can be reset to restore the factory setting for each option.

DISPLAY ON/OFF (CLOCK)

The time-of-day display/clock may be shut off when the oven is not in a cooking or cleaning function.

OVEN TEMPERATURE ADJUSTMENT

If you think the oven is operating too cold or hot, you can adjust it. Bake several test items and then adjust the temperature setting not more than 10° F at a time.

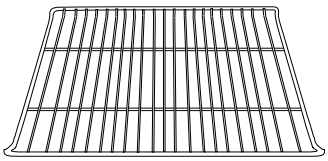
To Adjust:

1. Press the **BAKE** pad and enter 550° F.
2. Press and hold the **BAKE** pad for several seconds until TEMP ADJ is displayed.
3. Press the **AUTO SET** pad - each press changes the temperature by 5° F. The control will accept changes from -35° F to +35° F.
4. If the oven was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° F, the display will show -15° F.
5. When you have made the adjustment, **press any key** other than CANCEL and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

OVEN RACKS

The range is equipped with two oven racks. One rack is “straight”, the other rack has an “upturned” front edge.

If baking on the lowest rack position, use the upturned rack in that position. The front edge of the upturned rack can be used as a “handle” when pulling the rack out of the oven to check or remove food.



All racks are designed with a lock-stop edge.

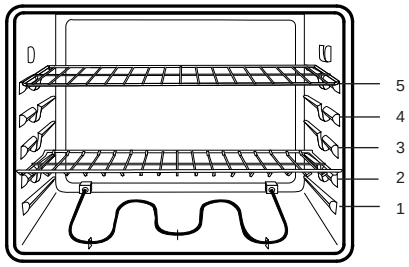
To remove oven racks:

- ➢ Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

To replace oven racks:

- ➢ Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

RACK POSITIONS – CONVENTIONAL OVEN



Two-rack Baking (Racks 2 and 5)

RACK 5:
Use for broiling non-fatty foods, toasting bread and two-rack baking.

RACK 4:
Use for most broiling.

RACK 3:
Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:
Use for small cuts of meat, casseroles, loaves of bread, bundt cakes or custard pies, and two-rack baking.

RACK 1:
Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

Multiple Rack Cooking:
Use rack positions 2 and 5.

RACK POSITIONS – SPEED OPTION COOKING

RACK 3:
Use for cooking chicken, fish, meat dishes, casseroles and some desserts.

RACK 2:
Use for roasting meats, frozen convenience dinners in heatproof paper and plastic, pizza, egg and cheese dishes, some desserts and defrosting most meats and poultry.

RACK 1:
Use for roasting turkey.

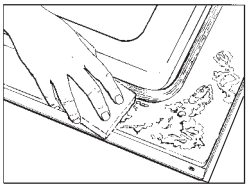
Multiple Rack Cooking:
Use rack positions 1 and 4.

CARE & CLEANING

CLEANING THE OVEN

Clean CLEAN PAD

Use to set a self-clean cycle.



1. Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami*. These areas are not exposed to cleaning temperatures.
2. **Remove oven racks.** If racks are left in during a clean cycle, it may impair function and they will discolor. **Turn off the oven light and close door.**
3. Press **Clean** pad.
4. Press the **AUTO SET** pad for 3 hours of cleaning time, press again for 4 hours and again if 2 hours of clean time is desired.
5. CLEANING, CLEAN and LOCK plus the clean time will appear in the display and the oven will lock.
6. When the clean cycle is complete, CLEANED will be displayed. LOCK will remain on until the oven has cooled (approx. 1 hour).
7. When the oven is cool, LOCK will no longer be displayed and the door may be opened.
8. Wipe out the oven interior with a damp cloth. If soil remains, it indicates the cycle was not long enough.

To Cancel Self-Clean Cycle:

1. Press **CANCEL** pad.
2. If LOCK is NOT displayed, open oven door. If LOCK is displayed, allow oven to cool.

To Delay the Start of a Self-Clean Cycle:

1. Follow steps 1-4 above.
2. Press the **STOP TIME** pad. STOP TIME must be flashing to set the desired stop time.
3. As STOP TIME flashes, press the appropriate number pads to enter the time you wish the oven to stop.
4. DELAY CLN and LOCK will be displayed.
5. When the delay is completed and cleaning begins, CLEANING, CLEAN, LOCK and the clean time will be displayed.

NOTES:

- To prevent damage to oven door, do not attempt to open the oven door when the LOCK indicator word is displayed.
- During cleaning, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning. Odors will lessen with use.
- It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. Clean the oven regularly rather than wait until there is a heavy buildup of soil.
- Wipe up excess grease or spillovers to prevent flare-ups. For ease in cleaning, the bake element can be lifted slightly (1 to 1½ inches).
- Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces prior to a self-clean cycle. Porcelain enamel is acid resistant, not acid proof and may discolor if spills are not wiped up before a self-clean cycle.
- A white discoloration may appear after cleaning if acid or sugary foods are not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

CLEANING PROCEDURES

CAUTION:

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

BROILER PAN AND INSERT

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in soapy water. Use soap filled scouring pad to remove stubborn soil.
- Broiler pan and insert can be washed in dishwasher.

BRUSHED CHROME (SELECT MODELS)

- When cool, wash with soapy water, rinse and buff the surface.
- For heavier soil, use a non-abrasive cleaner such as baking soda or Bon Ami*, rubbing with the grain to avoid streaking the surface. Rinse and buff.
- To prevent scratching, do not use abrasive or caustic cleaners.
- Restore luster and remove streaks with Stainless Steel Magic Spray* (Part #20000008)**. ***Chrome will permanently discolor if soil is allowed to bake on.***

CLOCK & CONTROL AREA

- To activate "Control Lock" for cleaning, see page 10.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***

CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaners that may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

COOKTOP GLASS-CERAMIC

Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. ***NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.***

- **General Cleaning & Light Soil –** Use soap and water and clean cloth or paper towel, or non-abrasive cleaner such as baking soda or Cooktop Cleaning Creme* (Part No. 20000001)**. Rinse and dry.
- **Heavy Soils or Metal Marks –** Gently scrub with Cooktop Cleaning Creme and plastic scrubber. Reapply cleaner. Cover with damp paper towels to keep moist, let stand 30 to 45 minutes. Scrub again to remove remaining stain. Rinse and dry.
- **Burned-on or Crusty Soils –** Hold razor blade scraper at 30° angle and very carefully scrape off soil. Clean remaining soil with method described above.

- **Melted Sugar or Plastic –** Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme.

ENAMEL, PAINTED – SIDE PANELS & STORAGE DRAWER

- When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface.
- For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive or harsh cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

NOTE: *Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.*

GLASS – OVEN WINDOW & DOOR

- Avoid using excessive water which may seep under or behind glass. If this occurs, the window will appear streaked.
- Wash with soap and water or glass cleaner. Rinse with clear water. Dry.
- Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

OVEN INTERIOR

- Follow instructions on page 11 to set a self-clean cycle.

OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, wipe off excess oil.

NOTE: *Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.*

PLASTIC FINISHES – DOOR HANDLES, TRIM & END CAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

NOTE: *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.*

NOTE: *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with dry paper towel or cloth.*

PORCELAIN ENAMEL – BACKGUARD AREA & TRIM ON GLASS-CERAMIC SURFACE

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners or abrasive cleaning agents.

* ** Brand names for cleaning products are registered trademarks of the respective manufacturers. To order direct, call 1-800-688-8408.

Maintenance

Oven Door

CAUTION:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food. This is especially important when using the Speed Options feature as you may notice more moisture in oven with speed cooking.
- The oven door can only be removed by an authorized servicer. Do not attempt to remove the door yourself.

Oven Window

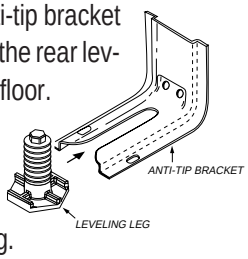
To protect the oven door window:

1. Do not hit the glass with pots, pans, furniture, toys, or other objects.
2. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Leveling Legs

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.



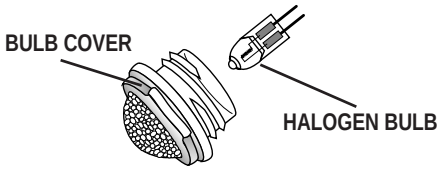
The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.

Oven Lights

To assure the proper replacement bulb is used, order bulb from Maytag Customer Service. Call 1-800-688-8408, ask for part number 74004458 - halogen bulb.

CAUTION:

- Disconnect power to range before replacing light bulb.
- Allow oven, bulb cover and bulb to cool before touching.
- Do not remove aluminum washer from bulb cover when replacing the bulb.



To replace oven light bulb:

There are two halogen light bulbs located at the front corners of the oven cavity.

1. When oven is cool, turn bulb cover to remove.
2. Carefully remove old bulb by pulling **straight out** of ceramic base.
3. To avoid damaging or decreasing the life of the new bulb, do not touch the bulb with bare hands or fingers. Hold with a cloth or paper towel. Push new bulb prongs **straight into** small holes of ceramic base.
4. Replace bulb cover by turning until tight.
5. Reconnect power to the range. Reset clock.

Storage Drawer

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. DO NOT store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

To remove: Empty drawer then pull out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

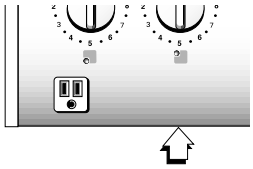
Convenience Outlet

(Canadian models only)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



CIRCUIT BREAKER SWITCH

BEFORE YOU CALL FOR SERVICE

FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

PART OR ALL OF APPLIANCE DOES NOT WORK.

NOTE: On Canadian models, glass ceramic cooking surface will not operate during a self-clean cycle.

- Check if surface and/or oven controls have been properly set. See pgs. 4 & 6.
- Check if oven door is unlocked after self-clean cycle. See pg. 11.
- Check if oven is set for a delayed cook or clean program. See pgs. 8 & 11.

GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
   - Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See pg. 12.
2. Metal marks.
   - Do not slide metal pans across top. When cool, use the recommended cleaning agents. See pg. 12.
3. Brown streaks and specks.
   - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
   - Mineral deposits from water and food.
5. Pitting or flaking.
   - Sugary boilovers that were not removed promptly. See pg. 12.

BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See pg. 6 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See pg. 10 for instructions on adjusting the oven temperature. *NOTE:* It is not recommended to adjust the temperature if only one or two recipes are in question.
- See **"Cooking Made Simple"** for more information on bakeware and baking.
- Was the correct Speed Option selected? See page 9.

FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim fat from meat before broiling.
- A soiled broiler pan was used.

OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start.
- Check if door is closed.

OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acid foods, were not removed prior to the self-clean cycle.

OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

MOISTURE COLLECTS IN OVEN OR ON OVEN WINDOW.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.
- More moisture will be seen when a Speed Option is selected. This is normal.

THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- There are excessive food soils on the oven bottom. Use a self-clean cycle.

"F" PLUS A NUMBER AND THE MESSAGE: "CALL AN AUTHORIZED SERVICER OR 888-462-9824"

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool for one hour, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

FOR PRIORITYONE SERVICE CALL TOLL-FREE 1-888-4MAYTAG (1-888-462-9824).

Maytag Range Warranty

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- ➢ **Electronic Controls**
- ➢ **Glass-Ceramic Cooktop:** due to thermal breakage.
- ➢ **Electric Heating Elements:** surface, broil and bake elements.
- ➢ **Magnetron Tube**

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage, or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   - **a.** Correct installation errors.
   - **b.** Instruct the user on the proper use of the product.
   - **c.** Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-888-462-9824, USA and CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-888-4MAYTAG for PriorityOne Service (1-888-462-9824).**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:

  - **a.** Your name, address and telephone number;
  - **b.** Model number and serial number;
  - **c.** Name and address of your dealer or servicer;
  - **d.** A clear description of the problem you are having;
  - **e.** Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.